**Egg in a Hole**

**Ingredients**

* 12 slices bacon
* 6 slices bread, 1/2-inch thick
* 3 tablespoons unsalted butter, at room temperature
* 6 large eggs
* 6 tablespoons freshly grated Parmesan
* 1 1/2 teaspoons fresh thyme leaves
* Kosher salt and freshly ground black pepper, to taste
* 2 tablespoons chopped fresh chives

**Method**

1. Preheat oven to 400°F.
2. Place bacon in a single layer on a baking sheet. Place into oven and bake until par-cooked, about for 5-7 minutes. Transfer to a paper towel-lined plate.
3. Lightly oil a baking sheet or coat with nonstick spray.
4. Using a 3-inch biscuit cutter, make a hole in the center of each bread slice.
5. Butter one side of the bread slices. Place the bread onto the prepared baking sheet, buttered side down.
6. Add bacon slices and eggs, gently cracking the eggs into each hole and keeping the yolk intact.
7. Use a pastry brush to add a little butter to the edges of the top side of the bread if desired.
8. Sprinkle with Parmesan and thyme; season with salt and pepper, to taste.
9. Place into oven and bake until the egg whites have set, about 12-15 minutes.
10. Serve immediately and garnish with chives, if desired.